

Application No.: 10/666,608

Docket No.: 66192-0003

AMENDMENTS TO THE CLAIMS

In the attached claim listing, please amend claims 1, 7, and 9 as follows:

IN THE CLAIMS

1. (Currently amended) A high protein, low carbohydrate nougat comprising:
at least one sugar substitute;
a protein material; and
at least one flavoring;
wherein said at least one sugar substitute comprises between about 19% to about 46% of a nougat by weight, said protein material comprises between about 28% to about 38% of said nougat by weight wherein said protein material is dispersed throughout said nougat, said nougat having a texture, and wherein the bonding characteristics of said protein material do not degrade the texture of said nougat, and said at least one flavoring comprises between about 7% to about 37% of said nougat by weight.
2. (Original) The nougat of claim 1, wherein said at least one sugar substitute comprises a sugar alcohol.
3. (Original) The nougat of claim 2, wherein said sugar alcohol comprises one of maltitol or a maltitol syrup.
4. (Original) The nougat of claim 1, wherein said protein material comprises one of a whey protein, a whey protein isolate, a hydrolyzed whey protein, or a combination thereof.
5. (Original) The nougat of claim 1, wherein said flavoring comprises one of a fruit syrup, fruit essence, dried fruit pieces, vanilla, peanut butter, or a combination thereof.
6. (Original) The nougat of claim 1, further comprising inulin or oligofructose, wherein said inulin or oligofructose comprises about 10% of the weight of said sugar substitute.
7. (Currently amended) A high protein, low carbohydrate nougat, comprising:

Application No.: 10/666,608

Docket No.: 66192-0003

water;
a sugar alcohol;
a high intensity sweetener;
a fat material;
flavorings; and

a protein material comprising between about 28% to about 38% of said nougat by weight, wherein said protein material is dispersed throughout said nougat, said nougat having a texture, and wherein the bonding characteristics of said protein material do not degrade the texture of said nougat.

8. (Original) The nougat of claim 7, further comprising a bulking agent.

9. (Currently amended) A high protein, low carbohydrate nougat, comprising:

maltitol;

inulin;

peanut butter or fruit flavorings; and

wherein protein comprising between about 28% to about 38% of said nougat by weight, wherein said whey protein is dispersed throughout said nougat, said nougat having a texture, and wherein the bonding characteristics of said whey protein do not degrade the texture of said nougat.

10. (Withdrawn) A food bar, comprising:

a high protein, low carbohydrate nougat; and

at least one dressing;

wherein said at least one dressing includes one of sugar-free caramel, sugar-free chocolate, fruit, nuts, grains, cereals, or a combination thereof;

wherein protein comprises about 13% to about 26% of the weight of said food bar.

Application No.: 10/666,608

Docket No.: 66192-0003

11. (Withdrawn) The food bar of claim 10, wherein said food bar comprises about 6 to about 20 grams of protein per 35 gram serving of said food bar.
12. (Withdrawn) The food bar of claim 10, wherein said food bar comprises about 3 to about 17 grams of carbohydrates per 35 gram serving of said food bar.
13. (Withdrawn) The food bar of claim 10, wherein said food bar comprises about 2 to about 15 grams of sugar alcohol per 35 gram serving of said food bar.
14. (Withdrawn) The food bar of claim 10, further comprising vitamins, minerals, or a combination thereof.
15. (Withdrawn) The food bar of claim 10, further comprising nutraceuticals, botanicals, or a combination thereof.
16. (Withdrawn) A food bar, comprising:
a high protein, low carbohydrate nougat; and
at least one dressing;
wherein said nougat comprises less than about 3% by weight net effective carbohydrates.
17. (Withdrawn) A method for making a nougat, comprising:
mixing water, flavoring, and a sugar alcohol;
boiling said mixture;
combining and mixing liquid inulin, vanilla, unsalted butter, and a high intensity sweetener to said boiled mixture; and
mixing in protein material.
18. (Withdrawn) The method of claim 17, wherein:
said protein material comprises whey protein;
wherein said whey protein is mixed in slowly.
19. (Withdrawn) The method of claim 17, further comprising

Application No.: 10/666,608

Docket No.: 66192-0003

adding crystalline maltitol after mixing in said protein material.

20. (Withdrawn) A method for making a nougat, comprising:
mixing together water, at least one sugar substitute, butter, at least one flavoring, and
salt;

and

mixing in protein material.

21. (Withdrawn) The method of claim 20, further comprising mixing in peanut butter
before mixing in said protein material.

22. (Withdrawn) The method of claim 20, further comprising mixing in inulin before
mixing in said protein material.

23. (Withdrawn) The method of claim 20, wherein:
said protein material comprises whey protein; and
said whey protein is mixed in slowly.

24. (Withdrawn) A method of making a snack food, comprising
forming a high protein, low carbohydrate nougat; and
incorporating said nougat into a snack food.

25. (Withdrawn) A method of making a high protein, low carbohydrate food bar,
comprising:

making a high protein, low carbohydrate nougat mixture;

forming said nougat mixture into at least one bar; and

enrobing said nougat bar with at least one dressing.

26. (Withdrawn) The method of claim 25, wherein said forming comprises cold
forming.

Application No.: 10/666,608

Docket No.: 66192-0003

27. (Withdrawn) The method of claim 25, wherein said forming comprises hot forming.
28. (Withdrawn) A high protein, low carbohydrate food bar, comprising:
a high protein, low carbohydrate nougat layer; and
a sugar-free chocolate coating surrounding said nougat layer on all sides.
29. (Withdrawn) The food bar of claim 28, further comprising a sugar-free caramel layer situated on top of said nougat layer.
30. (Withdrawn) The food bar of claim 28, wherein said nougat layer comprises a whipped or a lightened nougat.
31. (Withdrawn) A high protein, low carbohydrate food bar, comprising:
a high protein, low carbohydrate nougat center;
a caramel layer surrounding said nougat center on a portion of or on all sides of said nougat center; and
wherein said caramel layer includes nuts, fruit pieces, grains, cereals or any combination thereof.
32. (Withdrawn) A high protein, low carbohydrate food bar, comprising:
a sugar-free caramel center;
a high protein, low carbohydrate nougat layer surrounding said caramel center; and
a sugar-free chocolate coating surrounding said nougat layer.
33. (Withdrawn) A food bar comprising:
a high protein, low carbohydrate nougat; and
at least one dressing;
wherein said nougat includes fruit pieces, nuts, grain pieces, cereals or a combination thereof.

Application No.: 10/666,608

Docket No.: 66192-0003

34. (Withdrawn) A chocolate truffle, comprising:
a high protein, low carbohydrate nougat center; and
a sugar-free chocolate coating surrounding said nougat center.
35. (Withdrawn) A diet comprising a snack food, wherein said snack food contains a
high protein, low carbohydrate nougat.
36. (Withdrawn) A nutritional supplement comprising a snack food containing a high
protein, low carbohydrate nougat.
37. (Canceled)